



Hamatsesa

The Cidery of the Jerusalem Hills

A warm hard apple cider based recepies for a cold winter

served to you by Hamatsesa



Spiked Mulled Hard Apple Cider

Ingredients for a big mug:

- 330 ml hamatsesa hard apple cider 7% (dry)
- 1 cinnamon stick
- 2 star anise
- 4 whole cloves
- 1 1/2 tablespoons honey
- 50 ml honey whiskey (or whiskey of choice)

Instructions

Put all of the ingredients except the whiskey in a small pan and warm over a low heat.

Gently bring to almost a simmer and warm for approx 10 minutes without boiling.

Add the whiskey to the bottom of the cup and top it with the warm cider, straining off the spices and orange peel as you go.

Serve warm.

Apple Cider Hot Toddy

Ingredients for 1 liter of warm cider

- hamatsesa fresh apple cider / 250 ml hamatsesa apple concentrate
- 2 cinnamon sticks
- 1 star anise
- 4 whole cloves
- 4 strips orange peel
- 100 ml brandy / rum / dry red wine

Instructions

Put all of the ingredients except the rum in a small pan and warm over a low heat.

Gently bring to almost a simmer and warm for approx 10 minutes without boiling.

Add the brandy in the bottom of 4 glasses and top each up with the warm cider, straining off the spices and orange peel as you go.

Serve warm.

